

New Year's Eve



To Begin

Festive canapés

Starters

Roasted butternut squash soup, lemon pesto and a selection of homemade bread | VE

Braised beef cheek, celeriac mash, cherry tomatoes and a rich braising jus | GF

Chicken and mushroom tortellini, roasted baby carrots, creamy mushroom sauce, truffle oil

Main Course

Pan fried fillet of trout with pea, tomato, chilli, lemongrass risotto and roasted fennel | GF, V*

Confit pork belly, pork and mustard croquette, sage gnocchi, tender stem broccoli and a caramelised honey and spiced jus | GF*

Beef fillet, dauphinoise potatoes, spinach, carrot puree and roasting jus (Supplement £6)

Aubergine roasted with thyme and rosemary, vegan cassoulet and crispy kale | VE

Palate Cleanser

Lemon sorbet with a hint of mint | VE

Dessert

Crouchers Orchards apple crumble, custard, warm apple turnover and apple sorbet

Hot chocolate fondant and ice cream

A trio of sorbet | Ve

A selection of English and French cheeses, biscuits, celery and homemade chutney

Curtain Call on 2025

Petit fours with tea and coffee

VE – Vegan

V – Vegetarian

GF – Gluten free

* – Available with changes

Hello 2026!
With love, the Potager
at Crouchers Orchards